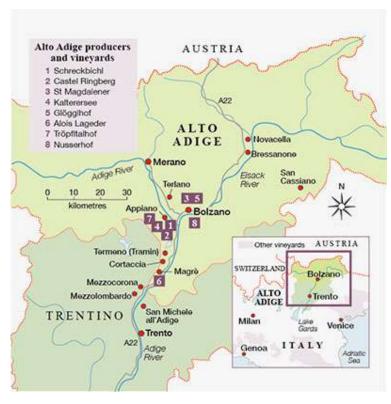


Pinot Bianco 'Kardatsch'

Florian and Georg Ramoser are the tight father-son team behind a sharply focused set of wines from schiava and lagrein, two native red varieties synonymous with Alto Adige/Südtirol. Untermoserhof, the Ramoser family home and winery that dates to 1640, sits just above Bolzano, where it looks onto the green depths of Val d'Isarco/Eisacktal and the staggering Alpine panorama just beyond. Schiava, the bright, floral main grape in the traditional St. Magdalener blend, and its more soulful partner, lagrein, are entirely in their element on the four hectares of tiny parcels clustered around Untermoserhof. Steep slopes, challenging varieties, and the Ramosers' dedication to minimal-input farming demand rigorous handwork in the vineyards. Their concentration on old vines, dense plantings, controlled yields, and thoughtful cellar work is giving exceptional results spice-tinged lagrein and vivid, inflected dense. They are vibrant, supremely Magdalener. drinkable expressions of a region that is realizing its full potential for wines of distinctive depth and elegance.





Winery Location: Alto Adige, Italy

Wine Name: Kardatsch is the name of the growing area

Grape(s): 100% Pinot Bianco

Designation: Alto Adige DOC

Vineyard Sources: Vineyards in and around Caldaro

Vineyard Size: 0.8 hectares, 510m above sea level

Age of Vines: Oldest vines up to 15 years

Soil: Clay with limestone, quartz porphery and granite

Skin Maceration Time: 0 days

Fermentation & Aging:

Fermentation takes place for 15 days in neutral 60 HL French & Austrian oak botti (no temperature control) followed by aging for 12 months before bottling

Annual Production: 2,600 bottles

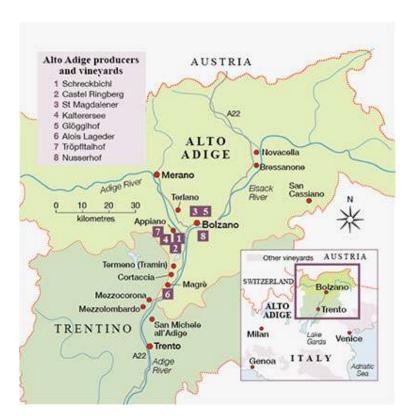
Additional Technical Information:

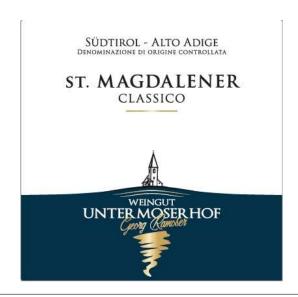
Sulfites (mg/L) - 70 Filtration? No Stabilization? No Yeast utilized - wild yeasts



St. Magdalener Classico

Florian and Georg Ramoser are the tight father-son team behind a sharply focused set of wines from schiava and lagrein, two native red varieties synonymous with Alto Adige/Südtirol. Untermoserhof, the Ramoser family home and winery that dates to 1640, sits just above Bolzano, where it looks onto the green depths of Val d'Isarco/Eisacktal and the staggering Alpine panorama just beyond. Schiava, the bright, floral main grape in the traditional St. Magdalener blend, and its more soulful partner, lagrein, are entirely in their element on the four hectares of tiny parcels clustered around Untermoserhof. Steep slopes, challenging varieties, and the Ramosers' dedication to minimal-input farming demand rigorous handwork in the vineyards. Their concentration on old vines, dense plantings, controlled yields, and thoughtful cellar work is giving exceptional results spice-tinged lagrein and vivid, dense, inflected supremely They are vibrant, Magdalener. drinkable expressions of a region that is realizing its full potential for wines of distinctive depth and elegance.





Winery Location: St. Magdalener Alto Adige, Italy

Wine Name: St. Magdalener is the name of the area

Grape(s): 100% Schiava

Designation: Alto Adige DOC

Vineyard Sources: Vineyards in and around St Magdalena

and Bolzano

Vineyard Size: 1.4 hectares, 320-360m above sea level

Age of Vines: Oldest vines up to 85 years

Soil: Clay with sand, volcanic porphyry and gravel

Skin Maceration Time: 8 days

Fermentation & Aging:

Fermentation in stainless steel tanks with daily pumpovers, 27-29 °C. Aging takes place for 5-6 months in neutral French oak (25 HL) before bottling

Annual Production: 10,000 bottles

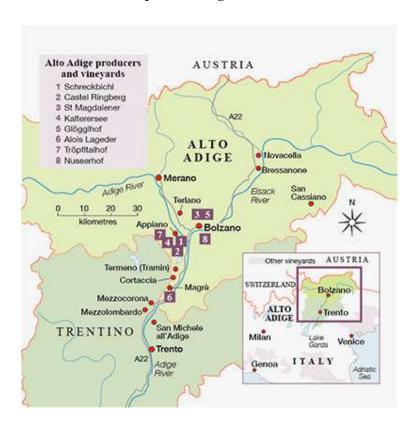
Additional Technical Information:

Sulfites (mg/L) - 70 Filtration? Light filtration Stabilization? Bentonite Yeast utilized - selected yeasts from the area



St. Magdalener Classico HUB

Florian and Georg Ramoser are the tight father-son team behind a sharply focused set of wines from schiava and lagrein, two native red varieties synonymous with Alto Adige/Südtirol. Untermoserhof, the Ramoser family home and winery that dates to 1640, sits just above Bolzano, where it looks onto the green depths of Val d'Isarco/Eisacktal and the staggering Alpine panorama just beyond. Schiava, the bright, floral main grape in the traditional St. Magdalener blend, and its more soulful partner, lagrein, are entirely in their element on the four hectares of tiny parcels clustered around Untermoserhof. Steep slopes, challenging varieties, and the Ramosers' dedication to minimal-input farming demand rigorous handwork in the vineyards. Their concentration on old vines, dense plantings, controlled yields, and thoughtful cellar work is giving exceptional results spice-tinged lagrein and vivid, inflected St. dense, They are vibrant, supremely Magdalener. drinkable expressions of a region that is realizing its full potential for wines of distinctive depth and elegance.





Winery Location: St. Magdalener Alto Adige, Italy

Wine Name: HUB is the name of the cru

Grape(s): 100% Schiava

Designation: Alto Adige DOC

Vineyard Sources: Hub & Leith cru vineyards

Vineyard Size: 1.2 hectares, 360m above sea level

Age of Vines: Oldest vines up to 80 years

Soil: Clay with sand, decomposed porphiry gravel

Skin Maceration Time: 11 days

Fermentation & Aging:

11 days in stainless steel tank, 10 % whole bunch, pumpovers & submerged cap at 27-30°C, aging for 9 months in neutral 25 HL French oak before bottling

Annual Production: 3,800 bottles

Additional Technical Information:

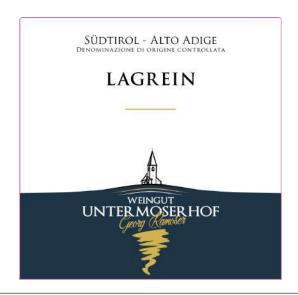
Sulfites (mg/L) - 70 Filtration? Light filtration Stabilization? Bentonite Yeast utilized - selected yeasts from the area



Lagrein

Florian and Georg Ramoser are the tight father-son team behind a sharply focused set of wines from schiava and lagrein, two native red varieties synonymous with Alto Adige/Südtirol. Untermoserhof, the Ramoser family home and winery that dates to 1640, sits just above Bolzano, where it looks onto the green depths of Val d'Isarco/Eisacktal and the staggering Alpine panorama just beyond. Schiava, the bright, floral main grape in the traditional St. Magdalener blend, and its more soulful partner, lagrein, are entirely in their element on the four hectares of tiny parcels clustered around Untermoserhof. Steep slopes, challenging varieties, and the Ramosers' dedication to minimal-input farming demand rigorous handwork in the vineyards. Their concentration on old vines, dense plantings, controlled yields, and thoughtful cellar work is giving exceptional results spice-tinged lagrein and vivid, inflected St. dense, supremely They are vibrant, Magdalener. drinkable expressions of a region that is realizing its full potential for wines of distinctive depth and elegance.





Winery Location: Alto Adige, Italy

Wine Name: Name for the red grape

Grape(s): 100% Lagrein

Designation: Alto Adige DOC

Vineyard Sources: Vineyards located in and around

Bolzano and Rencio

Vineyard Size: 1.2 hectares, 280-300m above sea level

Age of Vines: Oldest vines up to 25 years

Soil: Sandy clay, alluvial soils with gravel

Skin Maceration Time: 10 days

Fermentation & Aging:

11 days in stainless steel tank with daily pumpovers at 27-31°C, aging for 7 months in neutral 17 & 25 HL French oak before bottling

Annual Production: 9,000 bottles

Additional Technical Information:

Sulfites (mg/L) - 70 Filtration? Light filtration Stabilization? no

Yeast utilized - selected yeasts from the area



Lagrein Riserva

Florian and Georg Ramoser are the tight father-son team behind a sharply focused set of wines from schiava and lagrein, two native red varieties synonymous with Alto Adige/Südtirol. Untermoserhof, the Ramoser family home and winery that dates to 1640, sits just above Bolzano, where it looks onto the green depths of Val d'Isarco/Eisacktal and the staggering Alpine panorama just beyond. Schiava, the bright, floral main grape in the traditional St. Magdalener blend, and its more soulful partner, lagrein, are entirely in their element on the four hectares of tiny parcels clustered around Untermoserhof. Steep slopes, challenging varieties, and the Ramosers' dedication to minimal-input farming demand rigorous handwork in the vineyards. Their concentration on old vines, dense plantings, controlled yields, and thoughtful cellar work is giving exceptional results spice-tinged lagrein and vivid, inflected St. dense, They are vibrant, supremely Magdalener. drinkable expressions of a region that is realizing its full potential for wines of distinctive depth and elegance.





Winery Location: Alto Adige, Italy

Wine Name: Name for the red grape

Grape(s): 100% Lagrein

Designation: Alto Adige DOC

Vineyard Sources: Vineyards located in and around

Bolzano and St Magdalener

Vineyard Size: 0.6 hectares, 280-300m above sea level

Age of Vines: Oldest vines up to 70 years

Soil: Sandy clay, alluvial soils with gravel

Skin Maceration Time: 14 days

Fermentation & Aging:

14 days in stainless steel tank with daily pumpovers and 1-3 punchdowns at 27-31°C, aging for 12 months in French tonno (25% new oak) and 5 months in 25 HL botti before bottling

Annual Production: 4,800 bottles

Additional Technical Information:

Sulfites (mg/L) - 70 Filtration? Light filtration Stabilization? no

Yeast utilized - selected yeasts from the area



Cabernet Franc - Merlot Riserva 'Putzmauer'

Florian and Georg Ramoser are the tight father-son team behind a sharply focused set of wines from schiava and lagrein, two native red varieties synonymous with Alto Adige/Südtirol. Untermoserhof, the Ramoser family home and winery that dates to 1640, sits just above Bolzano, where it looks onto the green depths of Val d'Isarco/Eisacktal and the staggering Alpine panorama just beyond. Schiava, the bright, floral main grape in the traditional St. Magdalener blend, and its more soulful partner, lagrein, are entirely in their element on the four hectares of tiny parcels clustered around Untermoserhof. Steep slopes, challenging varieties, and the Ramosers' dedication to minimal-input farming demand rigorous handwork in the vineyards. Their concentration on old vines, dense plantings, controlled yields, and thoughtful cellar work is giving exceptional results spice-tinged lagrein and vivid, inflected St. dense. They are vibrant, supremely Magdalener. drinkable expressions of a region that is realizing its full potential for wines of distinctive depth and elegance.





Winery Location: Alto Adige, Italy

Wine Name: Name for the red grape

Grape(s): 45% Cabernet Franc, Merlot 55%

Designation: Alto Adige DOC

Vineyard Sources: The Putzmauer cru in Caldaro

Vineyard Size: 0.6 hectares, 340m above sea level

Age of Vines: Oldest vines up to 35 years

Soil: Sandy clay, glacial moraine material

Skin Maceration Time: 18 days

Fermentation & Aging:

18 day in open oak vats, pumpovers punchdowns at 28-31°C, 12 months aging in French barriques (40% new oak) before bottling

Annual Production: 2,600 bottles

Additional Technical Information:

Sulfites (mg/L) - 70
Filtration? Light filtration
Stabilization? no

Yeast utilized - selected yeasts from the area